



THE BLACK SWAN

Sunday Menu



PRE-ORDER MENU

1 Course
£19.95

2 Courses
£24.95

3 Courses
£29.95

Starters


- Soup of the day, garlic and herb croutons, warm bread, and butter 
- Classic prawn cocktail with Marie Rose sauce, brown bread, and butter 
- Breaded garlic mushrooms with a garlic mayonnaise
- Chicken liver paté with red onion chutney and sourdough crêpes

Main Courses

- IPA battered haddock, triple cooked chips, garden peas, tartare sauce
- Freshly baked lasagne with garlic ciabatta and fresh crisp tossed salad
- Steak and ale suet pudding served with roast potatoes, red wine gravy and a side of seasonal vegetables
- Cheese and bacon burger in a toasted brioche bun, salad and bacon jam, served with French fries

Our Roast

Enjoy our Black Swan roast lunch with cauliflower cheese, roast potatoes, Yorkshire pudding, vegetables, roasted carrot, braised red cabbage and gravy, with the choice of one of the following:


Topside of beef / Turkey breast / shoulder of pork / Roast striploin (served pink £1.99 supplement) / Veg and nut roast 

Mixed meats - a slice of turkey, topside of beef and pork (£3.99 supplement)


Extras (All £3.99)

Extra Yorkshire pudding / chefs' stuffing / pigs in blanket / pork crackling / selection of seasonal vegetables / bowl of roast potatoes / creamed mashed potatoes










Desserts

- Sticky toffee pudding with salted caramel sauce and honeycomb ice cream
- Double chocolate brownie, raspberry sorbet, and freeze-dried raspberries
- Spiced apple crumble with hot vanilla custard, pouring cream or vanilla ice cream
- The Black Swan sundae: vanilla and chocolate ice cream, topped with Twix pieces, mini brownie bits Chantilly cream and chopped nuts
- Selection of ice creams and sorbets available. Please ask your server 

Cheeseboard (£2.99 supplement)

A selection of British cheeses with celery batons, apple, fresh grapes, digestive biscuits, and salted butter 

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

 Vegetarian  Vegetarian available  Gluten free  Gluten free available  Vegan  Vegan available
 Nuts  Dairy free  Dairy free available